

Italian Poached White Fish in Acqua Pazza ("Crazy Water")

WITH TERRA VERDE EVOO



Ingredients

- 2 filets of flaky white fish, such as cod, snapper, or barramundi
- 2 cloves garlic, very thinly sliced
- 2 sprigs of fresh thyme
- Kosher salt and freshly ground black pepper, to taste
- 1 pint grape tomatoes
- 1/4 cup Terra Verde EVOO
- 1/4 cup water
- 1 1/2 tbsp capers
- 2 slices toasted crusty bread for serving



Notes

Directions

1. Drizzle 1/4 cup olive oil in the bottom of a large skillet.
2. Place the fish fillets in a skillet.
3. Scatter garlic slices and thyme sprigs evenly over the fish filets.
4. Season generously with salt & pepper. Add tomatoes, remaining olive oil, water, & a big pinch of salt to the pan. Don't stir.
5. Turn the heat to medium-high and bring the liquid to a simmer.
6. Reduce heat to medium-low, cover, and cook for 15 minutes.
7. Remove fish to 2 shallow bowls.
8. Add capers to the sauce, turn heat to high and bring to a boil.
9. If there are any unburst tomatoes, press them with the back of a spoon or a potato masher to burst.
10. Boil for 3-4 minutes until thickened slightly.
11. Taste for seasoning, adjust if necessary, & pour sauce over the fish.
12. Serve with toast that has been doused with more olive oil.